

Patent claims:

- 5 1. The use of colloidal, anionic silica sols of a pH of 1 to 4, a particle diameter of 4 to 150 nm and a surface area of 20 to 700 m²/g for clarifying and stabilizing liquid foods.
- 10 2. The use as claimed in claim 1, wherein use is made of an aqueous suspension of colloidal anionic silica sols of a silica sol content of more than 5% by weight.
- 15 3. The use as claimed in claim 1 and/or 2, wherein the particle diameter of the silica sols used is between 6 and 50 nm.
- 15 4. The use as claimed in one or more of claims 1 to 3, wherein the pH of the silica sols used is between 2 and 4.
- 20 5. The use as claimed in one or more of claims 1 to 4, wherein the surface area of the silica sols used is between 60 and 500 m²/g.
- 20 6. The use as claimed in one or more of claims 1 to 5, wherein the liquid food is fruit juice, beer or wine.
- 25 7. The use as claimed in one or more of claims 1 to 6, wherein a polyvinylpyrrolidone is added to the silica sol.
- 25 8. The use as claimed in one or more of claims 1 to 7, wherein the amount of added silica sols is 5 to 500 g/hectoliter.